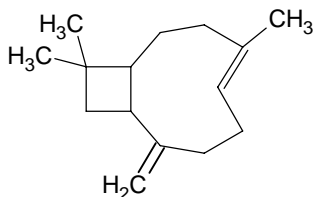




β-CARYOPHYLLENE, NATURAL, 1% IN ETHANOL



DATE: 11/16/06

LEGAL STATUS: GRAS, CFR 172.510 FEMA #2252
Natural US 21 CFR 101.22, Kosher
Natural EEC 88/388 Article 1(2)(b)(i)
CoE 2118c; CAS 87-44-5
EINECS 201-746-1; Hno 2902.19

PRODUCT CODE: 0471813

INGREDIENT STATEMENT: Natural Flavor

OTHER NAMES: Caryophyllene

APPEARANCE: Oil

COLOR: Colorless

TASTE: Spicy, Pepper-like, Woody

FLAVOR USE: Gelatin, Pudding, Baked Goods and Meat products

USE LEVEL: 6 – 12 drops per 100mL Taste Solution

NATURAL OCCURRENCE: Lime Peel Oil, Guava Fruit and Carrot

SOLUBILITY: Soluble in Alcohol, Oil and Water

Technology Improving Taste